

Kynd.

(Sample Lunch Menu)

2/3 Courses —

55/65

Starters	Organic Beetroot Smoked Hummus Dressed Kale Pink Peppercorn
	Kirkhams Lancashire Cheese Royale Leek Veloute Alliums
	Organic Mushroom Croquette Sunflower Seeds BBQ Hen of the Woods
	*Hebridean Hand Dived Scallops Smoked Carrot Vadouvan Apple
	*(£10 supplement)

Mains	Royal Oak Celeriac Greens Leek Cream Root Vegetables
	Cornish Cod Organic Courgette Isle of Wight Tomatoes Garden Basil Lemon
	Ex-Dairy Flat Iron Black Garlic & Onion Miso Butter Rainbow Chard
	*Upgrade to Cote De Boeuf (*for two to share, £20 supplement per person)
	All served with a Potato Fondant to share

Sides	Wood-Fired Carrots or Organic BBQ Greens	8
	Organic Garden Leaf Salad Buttermilk Ranch Dressing	6

Pudding	Ruby Hue 70% Chocolate Choux Bun Hazlenut Pedro Ximenez
	Elderflower Panna Cotta Organic Strawberries Strawberry Sorbet
	Tipsy Cake Soaked in Organic Welsh Rum Brown Butter Ice Cream (for two to share)
	British Cheeses Chutney Sourdough Crackers (£8 Supplement)

Our menu changes regularly, depending on the best available produce each day.

Please make us aware of any allergies or dietary restrictions at the point of ordering

Kynd.

(Sample Sunday
Roast Menu)

Snacks	Jerusalem Artichoke Smoked Harissa	8
	Cornish Crab Chilli Lemon Verbena Rosti	10
	Selection of Cobble Lane Cured Meats	12

Sunday Lunch — 3 Courses	65
--------------------------	----

Starters	Kirkhams Lancashire Cheese Royale Leek Veloute Alliums
	Organic Beetroot Smoked Hummus Dressed Kale Pink Peppercorn
	Organic Mushroom Croquette Sunflower Seeds BBQ Hen of the Woods
	*Hebridean Hand Dived Scallops Smoked Carrot Vadouvan Apple
	(*£10 Supplement)

Mains	<i>All Main Courses Served with Roast Potatoes & Greens</i>
	Dry Aged Beef Rump Cap BBQ Carrot Yorkshire Pudding Beef Sauce
	Royal Oak Celeriac Greens Celeriac Veloute Root Vegetables Yorkshire Pudding
	Cornish Cod Organic Courgette Isle of Wight Tomatoes Garden Basil Lemon
	Sofia Arolott Lavinton Lamb Broad Beans Wild Garlic Black Garlic Emulsion
	<i>Add Cauliflower Cheese £6 Add Yorkshire Pudding £2</i>

Pudding	Sticky Toffee Paupers Cake Butterscotch Sauce Brown Butter Ice Cream
	Ruby Hue 70% Chocolate Choux Bun Hazlenut Pedro Ximenez
	Elderflower Panna Cotta Organic Strawberries Strawberry Sorbet
	Tipsy Cake Soaked in Organic Welsh Rum Brown Butter Ice Cream <i>(for two to share)</i>
	British Cheeses Chutney Sourdough Crackers (£8 Supplement)

Our menu changes regularly, depending on the best available produce each day.

Please make us aware of any allergies or dietary restrictions at the point of ordering